



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

OLIVER'S MICROGREENS SLAW



Light, fresh, and piquant, this slaw can go with just about everything - side, salad, or topping.



00 HR 20 MINS



Serves 2



Featuring

[Super Duper Microgreens](#)

INGREDIENTS

- 3 cups of various microgreens like Super Duper Microgreens 'harvest sizzle' mix
- 1-1/2 teaspoon cider vinegar
- 1 teaspoon onions, chopped
- 1 tablespoon avocado oil mayonnaise
- 1 teaspoon honey
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

METHOD

Add chopped onions to cider vinegar and allow to sit for 5 minutes.

Add mayonnaise, honey, salt, and pepper and mix well until dressing is smooth.

Add microgreens to a bowl. Using a spoon, drizzle dressing against outside rim of bowl. Using your hand or tongs, turn greens against dressing until they are fully coated. Because microgreens are so small, it is easy to use too much dressing. Wetness compromises the form of the greens, so use less dressing than you think you need! Taste and add salt or dressing to desired saturation.

Serve on a chicken sandwich, atop an avocado, or as a super snappy side dish!